



Mormon Johnnycake

2 eggs
1 c buttermilk
2 T molasses
1/2 c all-purpose flour
1 t baking soda
1 t salt
2 c yellow corn meal
2 T butter, melted

Preheat oven to 425F. Grease the bottom and sides of 9" baking dish or a cast iron skillet. Set aside.

In a mixing bowl whisk together the eggs, buttermilk and molasses. In a separate bowl sift together the flour, salt and baking soda. Slowly mix in the dry ingredients with the wet ingredients. Beat the batter until smooth and begin adding the corn meal 1/2 cup at a time. Once thoroughly combined, mix in 2 tablespoons of melted butter.

Pour the batter into the greased baking dish and bake for 15 to 20 minutes, or until a toothpick comes out clean. Serve the Johnnycake warm with butter and/or agave nectar.